## Proof Establishment Inspection Report    Page				Depar	lment of	Pub	lic H	ealti	h ai	nd Social S	ervices				
International Proof   Control Register   Try   GARDE   Follows   Table   Tab	31		4.0									Pag	e į	of	ί.
Product   Prod	INSPECTIO	N RSH T	PE GRADE	INSPECT	ION DATE		ES	TABL	.ISH	MENT NAME		-			_
Complaint   First No.   Children   The Price   Children   Children		7 13,								mant-	MUSIC LOUN	GE			
SANITARY PERMIT NO. 20CATION (Address) Lot 17 1979 MAPIN E EX- 20C 10 19 19 AREA TELEPHONE NO. CRIST Restortinementation Violations 1		+					PE	PERMIT HOLDER DYE , ANA R							
Description   Proper laboral properties of properties procedure for the holding properties of properties procedure for the holding properties of procedure for the holding properties of procedure for procedure for the holding properties of procedure for the holding properties of procedure for the holding properties of the holding procedure for the holding properties of the holding procedure for the holding properties of the holding properties of the holding procedure for the holding properties of the holding procedure for the holding properties of the holdi	-	n							ON (	•	•		215   52		
ESTABLISHMENT TYPE  AREA  TELEPHONE No. of Risk Factorinfranvention Volations  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle designed consultions (N. UT, NO. N.) for nor intervention to the COS and the Compilance Status  Circle designed consultions (N. UT, NO. N.) for nor introduced lam.  In 1 in compliance OUT = Not normalization (N. UT, NO. N.) for normal review in the COS and the Compilance Status  Supervision  Planch in charge present, demonstrates (N. D. R.) for normalization (N. R. Repeat volation). PTS = Demonst point Compilance Status  Supervision  Planch in charge present, demonstrates (N. R. Repeat volation). PTS = Demonst point Compilance Status  Supervision  Planch in charge present, demonstrates (N. R. Repeat volation). PTS = Demonst point Compilance Status  Supervision  ROSA RYS  OCOS R	Other:		02467					OATI	ΟI <b>4</b> (	(Addiess) Lo	T 107 1 1 1891 TI, GV	D MINT	4N F	- DK	1.
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  The incompliance OUT - Not in compliance (NO OUT, NO, NI) for each numbered term. Mark "X" in appropriate box for COS and/or R.  N = in compliance Status  Supervision:  Supervi	EST	FABLISHI	MENT TYPE	AREA	TELEP QIQ	HONE	No	. of Ri	isk F	actor/Interven	tion Violations		RISK	CATEG	ORY
IN - in compliance OUT = Not in compliance (N. OUT, NO, N. N.) for each numbered RM. Name X* in appropriate to the COS and/or R.  Compliance Status  Supervision  Parson in charge present, centroristates  Supervision  Parson in charge present centroristates  Supervision  Proper designation of propervision  Approved Source		•		EILLNESS R	ISK FA	CT	ORS	. OT RE	epea	PUBLIC	Intervention Violations	1 - 1	NG	Č.	
IN + In compliance OUT = Net in compliance Not Not Net Net Net Net Not Not Net Not Net Net Net Net Net Net Net Net Net Ne			Circle desi	gnated compliance (IN,	OUT, N/O, I	V/A) for	each r	number	red it	em. Mark "X" is	appropriate box for COS and/	or R.	10		
Supervision    Pannon in charge present, demonstrates who wholege and performs durines   Pannon in charge present, demonstrates who wholege and performs durines   Pannon in charge present, demonstrates   Second performs durines   Pannon in charge present, demonstrates   Second performs durines   Pannon in charge present, demonstrates   Second performs durines   Second performs du	IN = in co	mpliance	OUT = Not in comp	liance N/O = Not obse	rved N/A =	Not ap	plicabi	e COS	<b>S</b> = (	Corrected on-site	during inspection R = Repeat	violation			
Person in charge present, exemostrates   6	Compitan	ce Statu		toandelon	ļc	OS  F	RIPT	3	Com			TOO E.		)SIR	]PTS
Second Propose Regular Procedures Constitution &	1 (1)	LIT			в	$\neg$	To	4 6	16	IN OUT WAY	OProper cooking time and tem	peratures	00)		16
Second Processing Agreement seweroness, policy present   6   19   N CUT (NA) NO   Proport cold roboting temperatures   19   N CUT (NA) NO   Proport cold roboting temperatures   19   N CUT (NA) NO   Proport cold roboting temperatures   19   N CUT (NA) NO   Proport cold roboting temperatures   19   N CUT (NA) NO   No   No   No descharge from eyes, nose, and mouth   6   Provened for policy temperatures   19   N CUT (NA) NO   No   No   No descharge from eyes, nose, and mouth   6   Provened for policy temperatures   19   N CUT (NA) NO   No   No   No   No   No   No   No		U1					1 6		17	IN OUT NIN NI	Proper reheating procedures	for hot hold	ing		6
Second Properties of Properties of Properties of Properties   Second Properties   Se	2 (10)	LIT.			200.02			_						$\perp$	6
Good Hygienic Practices    No CUT NA NO   Proper cate marking and disposition   Proper cate marking and disp						+							-		6
A   DUT NA NO   NO   Proper eating, lasting, destrieut, or totalocous use   NO   Security   Secur					Causion		1 0	I					-	-	6
S (N) OUT No. NO No discharge form eyes, nose, and mouth  Perventing Contamination by Hands  N OUT (NO) No bere hand contact with neady-to-set foods or approved affering and properly washed.  N OUT (NO) No bere hand contact with neady-to-set foods or approved affering and properly submed.  Approved Source  Approved Source  Approved Source  Approved Source  OUT Food contamination by Hands  Approved Source  Approved Source  OUT (NO) No  Pood additional form approved source  OUT (NO) No  Pood produced form source  OUT (NO) No  Pood produced form approved and properly used  OUT (NO) No  Pood produced form approved source  OUT (NO) No  Production from Contamination  OUT (NO) No  Proport disposantial or returned and protected and seathlisted food used used used used used seathlisted food used used used used form approved and properly used  OUT (NO) No  Proport disposantial or returned and protected and seathlisted food used used used form approved and properly used  OUT (NO) No  Proport disposantial or returned and protected and food food food food food received and seathlisted food used used food food food food food food food fo	4(10)	FFE MIA N	Bronne nation		it, or		T	7 6			THE RESERVE OF THE PARTY OF THE				10
Proventing Contamination by Hands    No CUT NAM (N) Invasidation and properly washed   No CUT NAM (N) Invasidation and properly washed   No CUT NAM (N) Invasidation and properly washed   No CUT NAM (N) Invasidation and properly invasidation of properly disconsidered in the properly disconsideration in the properly di	tobacco use					_						ory			183
No Cut (which provided inflament entiting reported followers of the provided inflament entiting properly followers of the provided inflament entiting provided in the provided inflament entiting provided in the provided inflament entities of the provided inflament entitles of the provided inflament entitles of the provided inflament entities of the provided inflament entitles of the provided i	400000000000000000000000000000000000000	•	Preventing Co	ntamination by Har			or the proper		22	IN OUT NA	,	for raw or			6
sproved alternata method properly followed A Adequate handwarking factilities supplied & Chemical Accessable Production approved Source  Appro			No bare hand o	ontact with ready-to-eat		+-		160				ulations			
Approved Source    Approved Source	- ""	3. (6).	approved altern				, °	7 1	23	IN OUT N/A	Pasteurized foods used; prof		not	$\top$	6
Approved Source 9 (Jav) OUT   Food cistained from approved source   8   8   10   10   10   10   10   10	8 IN (O	<b>ரு</b> )		washing facilities suppli	ed &		6						1151155111		L
Todo Bacturi Na No Food received at proper temperature   6   11   N   DUT   Food in good condition, safe, and unadulterated   6   12   N   DUT   Food in good condition, safe, and unadulterated   6   13   N   DUT   Food in good condition, safe, and unadulterated   6   13   N   DUT   Proper disconstruction   N   Protection from Contamination   13   N   DUT   Protection from Contamination   14   N   DUT   Protection from Contamination   15   N   DUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   8   Risk factors are improper practices or procedures identified as the most prevalent controllusing factors of foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures to prevent foodborne illness or injury. Public Health interventions are central measures or procedures independent on provided and source are preventative measures to control the interventions are central measures or procedures independent and interventions are central measures or properly stored, dired, handled   1   1   1   1   1   1   1   1   1	A)		The state of the s	The state of the s	Green Trail				24	IN OUT N/A	T	I nmoedy is	has	Т	6
Source   Procedure   Procedu							_			- 33.65	1				Ļů
Protection from Contamination   Section   Protection					ulterated	-	-	_ ' '	25(	IN OUT		entified, stor	ed,		6
Protection from Contamination   Protection from Contaminatio	12 IN O	UT (NA) N	Required recon	ds available: shellstock			8			Co	nformance with Approve	Procedu	res		
13   December   Food separated and protected   6   14   Report   Protection   Report   Repo	parasite destruction						10		26		Compliance with variance, sp			T	6
14   N DUT NA   Flood contact surfaces: cleaned & sanitized   15   N DUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   15   N DUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   15   N DUT   Proper disposition of returned, previously served, reconditioned, and unsafe food   15   N DUT   Proper disposition of returned previously served, reconditioned, and unsafe food   16   N DUT   Proper disposition of returned returned   1   N DUT   Proper disposition of returned returned   1   N DUT   Proper disposition   PTS = Dementi points   PTS	13 JIN OL	JT (N/A)					1 6	믝 느							
Served   reconditioned   and unsale food   GOOD RETAIL PRACTICES	14(IN DU	JT N/A	Food contact sa	urfaces: cleaned & sanit				_		Risk factors a	ire improper practices or proced	lures identif	ied as the	a most	1
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark "X' in bor: if numbered term is not in compliance and/or if COS and/or R. COS = Corrected on-site durino inspection. R = Receat violation. PT3 = Demerit points  COS R   PY  Safe Food and Water  COS R   PY  Pasteurized eggs used where required.   1  28	15 IN OU			6								1			
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  Mark 'X' in bor: If numbered item is not in compliance and/or if COS R PYS  Safe Food and Water  COS R PYS  Pasteurized eggs used where required  1 1 28 Water and ice from approved source  29 Variance obtained for specialized processing methods  Food ifemperature control  30 Proper cooking methods used; adequate equipment for temperature control  31 Plant food properly cooked for hot holding  32 Approved thewing methods used  33 Thermometer provided and accurate  Food identification  34 Food properly labeled; original container  Prevention of Food Comamination  Prevention of Food Comamination  I have read and understand the above violation(s), and I have read and understand the above violation(s) and I have read and understand the above violation(s). Approved the inspector (Print and Sign)  APP ANA APP ANA APP APP A Follow-up (Circle one): YES NO Follow-up Date Prevention of Pool Compliance Status  COS R PYS  Compliance Status  Proper Use of Uters its  In Insue utensities properly stored   1 1   1   1   1   1   1   1   1   1			served, record	troned, and drisare rood		RE	TA	LP	RA	(CITICES)			U W	State of the last	
Mark "X" in box; if numbered item is not in compliance and/or if COS and/or R COS = Corrected on-site during inspection. R = Recest violation. PTS = Dement points Compliance Status    COS   R   PTS   Safe Food and Water			Good Retail Pra	ctices are preventative	measures to	contro	ol the in	troduct	tion o	of pathogens, che	micals, and physical objects in	o foods.			
Proper Use of Utensils   Proper Use of Utensils	Mark	"X" in box:	If numbered item is	not in compliance and	or if COS ar	rd/or R	ÇÇ	<b>15</b> = Ço	mect	ed on-site during	inspection R =Repeat violati		=Demen	it points	
Pasteurized eggs used where required   1   2   2   2   2   2   2   2   2   2	Compilan	ce Status		od and Water	ĮCI	DS R	C PT	SIC	:om	pliance Status		-9-	[CC	SR	PTS
Water and ice from approved source   2   41   Utensits, equipment and linens: properly stored, dried, handled	27	Pasteuriz				_	11	H 15	40 T	In-use uter		8113			1
Variance obtained for specialized processing methods   1   42   Single-use/single-service articles: properly stored, used   Gloves used properly	28:							7 –	$\neg$			tored, dried	.	<del></del>	1
Proper cooling methods used; adequate equipment for temperature control   1								┙┕							1
Proper cooling methods used; adequate equipment for temperature control   1   1   2   31   Plant food properly cooked for hot holding   1   4   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   4   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   4   Warewashing facilities: installed, maintained, used; test strips   4   Nonfood-contact surfaces clean   4   Warewashing facilities: installed, maintained, used; test strips   4   Nonfood-contact surfaces clean   4   Warewashing facilities: installed, maintained, used; test strips   4   Nonfood-contact surfaces clean   4   Warewashing facilities: installed, maintained, used; test strips   4   Nonfood-contact surfaces clean   4   Physical Facilities   4   Physical F							1_					stored, use	ed		1
temperature control    1	Demographic mothed work advantage with the						T.	4 6	43	Gioves dis		Vending			11
Plant food properly cooked for hot holding   1							_		44	Food and			tv T		
Strips   S		Plant food	property cooked for	r hot holding		$\perp$	1	] [	44	designed,	constructed, and used	- ,	`		1
Thermometer provided and accurate   1   46   Nonfood-contact surfaces clean	32	Approved	thawing methods u	sed			1	4	45		ing facilities: installed, maintain	ed, used; te	st		1
Food properly labeled; original container	33 Thermometer provided and accurate						1	1 4	46		ontact surfaces clean			_	1
Prevention of Food Contamination  35 Insects, rodents, and animals not present  36 Contamination prevented during food peparation, storage & display  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 Inave read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.  Determined the correction of the cor	0.4			THE RESERVE AND ADDRESS OF THE PARTY OF THE	SIUM CAR										3
Insects, rodents, and animals not present   2   49   Sewage and wastewater properly disposed   3   36   Contamination prevented during food peparation, storage &   1   50   Toilet facilities: properly constructed, supplied, & cleaned   2   37   Personal cleanliness   1   51   Garbage/refuse properly disposed; facilities maintained   2   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   1   39   Washing fruits and vegetables   1   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1	34	Food prop					1		_						2
Contamination prevented during food peparation, storage & display  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.  Person in Charge (Print and Sign)  DEH Inspector (Print and Sign)  Contamination prevented during food peparation, storage & 1  50 Toilet facilities: properly constructed, supplied, & cleaned 2  51 Garbage/refuse properly disposed; facilities maintained 2  52 Physical facilities installed, maintained, and clean 3  53 Adequate ventilation and lighting; designated areas use 3  Documents and Placards  54 Sanitary Permit, Health Certificates valid and posted 3  Date: 67 - 13 - 20  DEB Inspector (Print and Sign) J. Carport A FPHO I M. Scroot S FPh A Follow-up (Circle one): YES NO Follow/up Date							12	_	_						2
display   1   50   Follow up Data:   1   1   1   1   1   1   1   1   1	Contamination provided division for description of				rage &	<del></del>	_	- I					_		2
38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained and clean   1   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1		display								Toilet facili	ties: properly constructed, supp	lied, & clear	ned		2
39 Washing fruits and vegetables  I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.  Person in Charge (Print and Sign)  Det Inspector (Print and Sign)  Ada Ada Sign)  Date:  The Follow-up (Circle one):  YES NO Follow-up Date  To Support Sign Sign Sign Sign Sign Sign Sign Sign							_						d		2
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.  Person in Charge (Print and Sign)  AHA  PANT  Date:  Date:  Tollow-up (Circle one):  YES NO  Follow-up Carbon in Charge (Print and Sign)  Follow-up (Circle one):  Tollow-up (Circle							_							4	1
I am aware of the corrective measures that shall be taken.   54   Sanitary Permit, Health Certificates valid and posted   2					ation(s) s	Ind	1 1	<b>Ⅎ Ի</b> ՟	03	Adequate			se		1
Person in Charge (Print and Sign) ANA POR Ma Que Date: 67-13-20  DEH Inspector (Print and Sign) J. CARCIA FPHO! M. SCROCKS FPhA Follow-up (Circle one): YES NO Follow-up (2)	l ai	m aware	of the corrective						54 T	Sanitary P					2
DEH Inspector (Print and Sign) J. GARCIA FPHO   M. SCROCKS FPhA Follow-up (Circle one): YES NO Follow-up (Circle one): YES N	Person in C	harge (Pri	nt and Sign) 🖍	10 10 10	12 1		D /	1	•		ata:	Pandu			
J. CARLA FI TO ( / Mr. SCACLS FIRST Follow-up (Circle one): (YES) NO 7 25/2			/+N	+ 9421	679	<del>/</del>		_					le e	J., 5	
Rev: 08.27.15 White: DPHSSDEH Yellow: Food Establishment	mapec	11 111114	7.0	MRCIA FPHI	01/10	1- 2	CEO	GCS	<b>S</b> F	=PhA F	ollow-up (Circle one):/ YES	NO (	Follow	Up Dat	120
1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Re	iv: 08.27.15		Qui	Whipe: DP	HSSO	Sy	llow: F	ood I	Establishment			1	7	